

# Trudie Abernathy

trudie.abernathy@yahoo.com | (642) 596-3336 | East Hudson, Chile | [https://linkedin.com/in/Trudie\\_Abernathy](https://linkedin.com/in/Trudie_Abernathy)

## PROFESSIONAL SUMMARY

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Experienced Chef with 7+ years focusing on Catering. Known for delivery.

## EXPERIENCE

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### Sous Chef — Fahey, Gutmann and Steuber (2015 - 2025)

- Designed seasonal menu increasing revenue by 33% through optimized dish pricing.
- Maintained food cost under 31% with vendor negotiations and waste controls.

### Executive Chef — Schulist - Kohler (2019 - 2022)

- Designed seasonal menu increasing revenue by 25% through optimized dish pricing.
- Managed kitchen of 24 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 179 guests with 95%+ client satisfaction.

### Executive Chef — Schulist - Hegmann (2017 - 2025)

- Managed kitchen of 12 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 141 guests with 95%+ client satisfaction.
- Maintained food cost under 29% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 33% through optimized dish pricing.

### Line Cook — Toy, Corkery and Cormier (2015 - 2019)

- Managed kitchen of 8 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 21% through optimized dish pricing.
- Maintained food cost under 23% with vendor negotiations and waste controls.

### Line Cook — Gerlach, Greenfelder and Torp (2016 - Present)

- Maintained food cost under 22% with vendor negotiations and waste controls.
- Managed kitchen of 17 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 178 guests with 95%+ client satisfaction.

## CORE SKILLS

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### Cuisine Styles

Italian • French • Asian Fusion

### Kitchen Skills

Baking • Menu Design • Butchery • Sauce-making • Plating • Cost Control

### Operations

HACCP • Event Planning

### Soft Skills

Time Management • Quality Control

## ACADEMIC BACKGROUND

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Diploma in Culinary Arts, MacGyver and Sons Institute (2025)

## PROJECTS

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depopulo - Customizable data-driven encoding <https://illiterate-litter.org/>